PHOTO: *Savour the vibrant flavours of India at Bombay Delight, featuring delicious dishes like Jhinga Masala, Samosa Chaat, and Rasamalai Amala Cheesecake.*

Bombay Delight
A Taste of Indian Elegance in South Wimbledon

Bombay Delight in South Wimbledon offers exceptional service, a calming atmosphere, and authentic Indian cuisine. Highlights include refreshing starters, flavorful mains like Jhinga Masala and Chicken BBC, and unique desserts.

Bombay Delight offers exceptional service, a serene ambiance, and a diverse menu of authentic Indian cuisine. Highlights include the Jhinga Masala, Samosa Chaat, and Rasamalai Amala Cheesecake, all prepared to perfection.

BY
KIRSTY ROWE

"Explore a menu bursting with authentic flavours, from aromatic curries to sumptuous desserts, crafted by chefs with global expertise."

Located on The Broadway in South Wimbledon, Bombay Delight offers a serene escape from the hustle and bustle of London. The ambiance is calming, with soothing music and a spacious layout, making it ideal for special occasions, private meetings, and functions. Despite being open for just under three years, this gem has already made a significant mark on the culinary map, supported by its sister restaurant, Mumbai Delight in Vauxhall, which boasts over 11 years of success.

Upon entering Bombay Delight, you are welcomed by the kind and helpful staff, especially Sid, who played a crucial role in guiding me through the menu and ensuring my dining experience was exceptional. The restaurant prides itself on bringing the vibrant and diverse flavours of India to its customers, offering a menu that includes a variety of appetizers, aromatic curries, tandoori delights, freshly baked bread, and sumptuous desserts. Both vegetarian and non-vegetarian options are available, ensuring there is something to satisfy every palate.

I began my meal with a refreshing Coco Banana mocktail, a delightful blend of banana, pineapple, and mango cream, served ice-cold. Accompanied by poppadoms and a lovely selection of dips including fresh mint, mango chutney with herbs, and a beetroot dip, it was a perfect start. My starter, a vegan option of Samosa Chaat, was beautifully presented. The crispy samosa combined with chickpeas, fresh onion, and tomato in a mint tamarind sauce offered a delightful mix of textures and flavours.

For the main course, I opted for the Jhinga Masala, a king prawn curry cooked to perfection with onions, garlic, and tomatoes. The prawns were creamy and well-cooked, paired perfectly with fresh white rice and Lachha Paratha, the best naan bread I've ever had—soft with a slight grill crisp and a thin layer of meat. Additionally, the Chicken BBC was rich with a slight chili kick, adding a perfect balance of flavours. The restaurant also offers a fresh selection of fish, allowing customers to choose their catch before cooking.

The private function room, with spacious sliding doors, is ideal for gatherings and adds to the restaurant's versatility.

Dessert was a delightful experience with the Rasamalai Amala Cheesecake, a fruity and unique take on the traditional cheesecake. The meal concluded with a traditional creamy spiced tea, a perfect ending to an exquisite culinary journey.

Chef Ajay Chawasa, the master chef and owner of Bombay Delight, has curated a menu that beautifully brings together the flavours of India. His team of chefs, with experience ranging from five-star restaurants to cruise ships, showcases their expertise in every dish. Chef Vishal, the manager, enriched my experience with his knowledge about the restaurant's history and his background working with high-end clientele in Dubai and London.

Every dish I ordered was prepared to perfection, reflecting the true essence of Indian cuisine. The attentive staff provided warm and welcoming service, making my visit to Bombay Delight an unforgettable dining experience.

Bombay Delight is not just a restaurant; it's a journey through the rich and diverse culinary heritage of India, right in the heart of South Wimbledon.